

SHILLING CANNING COMPANY

TASTING MENU



FALL HARVEST SALAD

koginut squash, embered asian pear, parsnip, PA pecans, scarlet frills, treviso, & brown butter vinaigrette

DAHLIA rose | 2020 | GE

FRENCH ONION SOUP

caramelized Lancaster onions, beef jus, house-made sourdough, & Coulter Farms gruyere

CHANDON blanc du noir | NV | CA



WOOD FIRED VEGETABLES

hearth omelette, confit potatoes, turnips, radish, golden beets, & fermented chili aioli

ISOLE e OLENA chianti classico | 2019 | IT

CHESAPEAKE BAY ROCKFISH

Fall squash, Kauffmann Orchard Pink Lady apple, smoked cauliflower, pepitas, & sage brown butter

GOISOT chardonnay | 2020 | FR

OVOKA FARMS WAGYU SHORT RIB

Anson Mills pencil cob grits, Karma Farms Mokum carrots, bok choy, sunchokes, & jus

LOPEZ de HEREDIA Bosconia Tempranillo | 2009 | ES



HARVEST CRÈME BRÛLÉE

Path Valley Farms red kuri squash, pumpkin spiced cream cheese, & bourbon poached Neptune raisins

Dolce Late Harvest | 2014 | CA

SACHER TORTE

amaretto, chocolate & salted caramel mousse, apricot marmalade

Warre's Otima 10 Year Tawny Port



\$125 CHEF'S TASTING | \$65 BEVERAGE PAIRING

A 22% service charge is added to all bills.

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.